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TITLE : PREPARATION OF CHEESE-CONTAINING JELLY FOOD

ABSTRACT : PURPOSE: To obtain the titled food, having excellent texture and capable of holding a stable jelly state without mustiness or mealiness, by homogenizing a specific cheese-jelly compound mix while heating and stirring, sterilizing the resultant homogenate at an ultrahigh temperature in a short time, reducing the temperature and then homogenizing the cooled homogenate.

CONSTITUTION: An adequate amount of water is added to 7~14wt.% cheese, such as natural cheese or process cheese, and dissolved while being heated to provide a cheese paste. Sodium citrate, etc., are then added to adjust the pH to 5.5~7.0 and high methoxyl pectin, together with saccharides, is then added to heat the obtained blend at 70~80°C. The heated blend is subsequently stirred at a high speed of, e.g. 10,000r.p.m., with a high-speed stirrer to afford a homogeneous finely dissolved solution. An aqueous solution consisting of a gelling agent, such as agar or carrageenan, a thickener, such as xanthan gum, and a stabilizer, such as K<sub>2</sub>HPO<sub>4</sub>, is added to the above-mentioned solution and a fruit juice, sour agent, etc., are further added to afford a compound mix of the cheese with jelly, which is then subjected to homogenization treatment and sterilization at an ultrahigh temperature in a short time. The temperature is subsequently reduced to 75~85°C and the cooled homogenate is then homogenized and cooled.

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